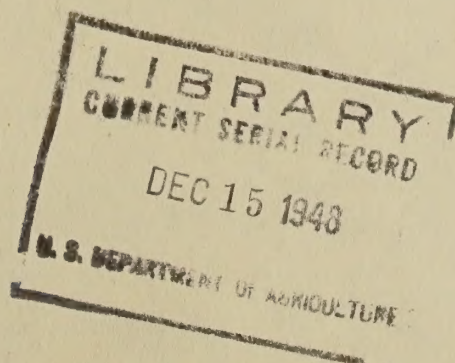


List of References on Freezing Formula Foods

United States Department of Agriculture
Agricultural Research Administration
Bureau of Agricultural and Industrial Chemistry
U.S. Western Regional Research Laboratory,
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